FOOD ESTABLISHMENT INSPECTION REPORT

Uxbridge House of Pizza 11 S. Main St. Uxbridge, MA 1569
 Inspection Number
 Date
 Till

 BC0B0
 12/27/21
 2

Time In/Out Inspection Type
2:11 PM Routine
2:53 PM

Client Type
Restaurant

Inspector E.Hightower

Permit NumberRiskVarianceRatingScorePriorityPfCoreRepeat2019-F029Excellent911122

Foodborne Illness Risk Factors and Public Health Interventions									
IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlited in Yellow									
Supervision	IN OUT NA NO COS	Protection from Contamination (Cont'd)		S					
PIC present, demonstrates knowledge, and performs duties	✓	15. Food separated and protected	V						
2. Certified Food Protection Manager	16. Food-contact surfaces; cleaned & sanitized		✓	j					
Employee Health	IN OUT NA NO COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	✓	1					
Management, food employee and conditional employee knowledge, responsibilities and reporting	✓	Time/Temperature Control for Safety	IN OUT NA NO CO	os					
4. Proper use of restriction and exclusion		18. Proper cooking time & temperatures	✓						
5. Procedures for responding to vomiting and diarrheal events	rrheal events 19. Proper reheating procedures for hot holding		✓						
Good Hygienic Practices	IN OUT NA NO COS	20. Proper cooling time and temperature	✓						
6. Proper eating, tasting, drinking, or tobacco use	✓	21. Proper hot holding temperatures	✓						
7. No discharge from eyes, nose, and mouth	✓	22. Proper cold holding temperatures	✓						
Preventing Contamination by Hands	IN OUT NA NO COS	23. Proper date marking and disposition	1 🗸	ĺ					
8. Hands clean & properly washed	V	24. Time as a Public Health Control; procedures & records	✓	ĺ					
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	✓	Consumer Advisory	IN OUT NA NO CO	S					
10. Adequate handwashing sinks supplied and accessible			✓	ī					
Approved Source	IN OUT NA NO COS	Highly Susceptible Populations	IN OUT NA NO CO	s					
11. Food obtained from approved source	✓	26. Pasteurized foods used; prohibited foods not offered	✓	ī					
12. Food received at proper temperature	✓	Food/Color Additives and Toxic Substanc	es IN OUT NA NO COS	S					
13. Food in good condition, safe & unadulterated	✓	27. Food additives: approved & properly used	✓						
14. Required records available: shellstock tags, parasite destruction,	✓	28. Toxic substances properly identified, stored & used	V]					
Repeat Violations Highlighted in Yellow		Conformance with Approved Procedures 29. Compliance with variance/specialized process/HACCP	IN OUT NA NO CO	3					
	Good Retai	l Practices							
Safe Food and Water	IN OUT NA NO COS	Proper Use of Utensils	IN OUT NA NO CO	S					
30. Pasteurized eggs used where required	✓	43. In-use utensils: properly stored							
31. Water & ice from approved source		44. Utensils, equip. & linens: property stored, dried & handled							
32. Variance obtained for specialized processing methods		45. Single-use/single-service articles: properly stored & used							
Food Temperature Control IN OUT NA NO COS 46. Gloves		46. Gloves used properly							
33. Proper cooling methods used; adequate equip. for temp.	✓	Utensils, Equipment and Vending	IN OUT NA NO COS	3					
34. Plant food properly cooked for hot holding		47. All contact surfaces cleanable, properly designed, constructed, & used							
35. Approved thawing methods used									
36. Thermometers provided & accurate		49. Non-food contact surfaces clean							
Food Identification	IN OUT NA NO COS	Physical Facilities 50. Hot & cold water available; adequate pressure	IN OUT NA NO COS	3					
37. Food properly labeled; original container		51. Plumbing installed; proper backflow devices		1					
Prevention of Food Contamination	IN OUT NA NO COS	52. Sewage & waste water properly disposed		1					
38. Insects, rodents & animals not present		53. Toilet facilities: properly constructed, supplied, & cleaned		1					
39. Contamination prevented in prep, storage & display		54. Garbage & refuse properly disposed; facilities maintained		1					
40. Personal cleanliness		55. Physical facilities installed, maintained & clean	1 7	1					
41. Wiping cloths; properly used & stored		56. Adequate ventilation & lighting; designated areas use		1					
42. Washing fruits & vegetables		60. 105 CMR 590 violations / local regulations	✓	1					

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

E.Hightower

Adrian Bassim - Expires Certificate #:

Follow Up Required: Y

Follow Up Date:

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Inspector E.Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Protection From Contamination

Food Separated and protected

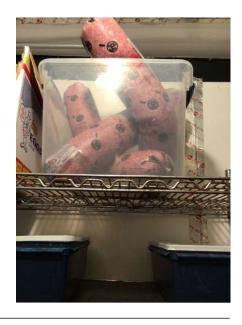
15 3-302.11 (A)(4) Packaged and/or wrapped foods - Kitchen -

C Please cover all items in reach in cooler Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.



15 3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Walk-in -

Pr Please store all raw meats on bottom shelving beneath all RTE foods. Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.



Time / Temperature Control for Safety

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Date marking and disposition

3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Establishment -

Pf Please make sure all items stored in all cooling units are labeled properly with description of food item and date. Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.



Physical Facilities

Physical Facilities installed, maintained & cleaned

6-501.12 Cleaning. Frequency/Restrictions - Walk-in -

C Please clean walk-in cooler fan and ceiling area. There is visible dust build up. Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.



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Temperatures				
Area	Equipment	Product	Notes	Temps
Kitchen	Steam Table	Meatballs		185°F
Establishment	Steam Table	Sausage		173°F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.